Chapter 2 Pork miso and the store's light

KSCH...

I really want some vegetables!

Lettuce

But there were just so many, I had no idea what I was what.

Greens

Romaine Lettuce

I should've just bought them without worrying too much...

...

2,5,

The butter's hard.

?

1,3

0,1,3

How is it? Delicious?

Fuaaah...

Mor-ning...

Tsumugi, time for break-fast.

IT TASTES LIKE A LOT OF THINGS....

もぐ

Oh okay...

The food should be ready now!

Well, Anyway,

THE OTHERS ARE OKAY...

Alright, We'll seal the others away then.

BUT I LIKE THIS ONE, TOO! IT'S SOFT, DELICIOUS AND IT'S SO ROUND AND CUTE!

SO LIKE THIS ONE, THERE'S AN ANIMAL INSIDE AFTER YOU EAT IT AND IT'S VERY GOOD.

That's right, Tsumugi.

Which ones of these do you like?

The ones for your lunch box?

I promised you I'd try my best to cook us some food.

That's why.

Dad promised you yesterday, right?

Why seal them?

Food...

Dad was thinking of cooking classes, so...

No,

That's...

WITH KOTORI!?

Would you like to make dinner with me?

That's not the issue.

In the first place, why us...?

WHAT?

WHAT, WHAT, WHAT, WHAT?

That's not true at all!

I'll make sure to tell my mother about it!

WHAT'S THIS!?

Wouldn't your mother find it problematic if you're having meals with a familly of strangers?

Tsumugi, wait just a moment.

Wow, a store!

TSUMUGI REAAAAALLY WANTS TO GOOOO!

NO WAAAAAY!?

I'm inviting the both of you to eat here at my home again.

Making cute faces isn't helping!

Why not!

why not, why not!

Aghhh, jeez!

...

And it's not like

The store is open all that often anymore.

You really don't need to worry about my mother!

It's just she's busy with other work right now.

I think

we're going to lose the store soon.

.....

...You don't have to come everyday,

I don't have a father here,

So there's no one else I can rely on.

But it's fine if you could just come every once in a while,

So we can light up the store,

Make dinner and eat together...

HUH?

You're a teacher from my school, so my mother won't have anything to be concerned about!

And you're not a stranger.

So you are a student from my school...

That's right.

Oh oh...

Wait, you haven't remembered your students' faces yet, have you...?

...I'll think it over when I get home...

Assistant teacher Mr. Inuzuka!

I'm Kotori Iida in class A, year 1.

ガチャ

Alright then.

Is there anyone that can solve this?

You don't want people knowing that you're seeing a female student outside of school, right?

I know, I know, Mr. Inuzuka.

What should I do if Mr. Inuzuka ends up liking me instead!?

wait

Her 2nd breakf-ast

I'll make sure to pretend we're complete strangers, so people don't misunder-stand...

?

...

It's not a good idea

To get personally involved with a student, right?

Let's see, Kotori Iida, correct?

When she was three years old, her mother had a divorce with her father.

So that's the story...

Homeroom Teacher: Hosaka

But back in my younger days, teachers went out to have fun with their students and sometimes they'd have dinner at their homes.

Well, I suppose it's become a rather big deal these days?

There aren't as many teachers who are willing to involve themselves with their students outside of school anymore.

Since you're telling me all this,

It sounds to me like you aren't particularly against the idea.

Hmm...

You should go instead.

No. She wanted you specifically.

For now, just try speaking with her mother.

While you're at it, you can discuss with her about what you should do.

The question is if you're doing this for yourself, for her,

or for someone else.

Tsumugi, you like it there, don't you?

It's so cool...

THAT'S KOTORI'S HOUSE!

What's with that story?

...A park?

A PLACE WHERE WE DO OUR BEST TO MAKE A DELICIOUS HAMBURGER STEAK WITH FRIED EGG ON TOP AND TSUMUGI EATS IT!

...

Phewww

TAP

TAP

THIS IS YOUR HOMEROOM TEACHER, INUZUKA.

I'D LIKE TO SPEAK WITH YOUR MOTHER CONCERNING THE MATTER THE OTHER DAY, SO PLEASE TELL ME WHEN SHE IS AVAILABLE.

THANK YOU VERY MUCH

KOUHEI INUZUKA

AND DADDY WAS REALLY HAPPY THERE, TOO...

...I think

This is the place...

THANK YOU VERY MUCH. MY MOTHER SHOULD BE PRESENT ON WEDNESDAY NIGHT, SO PLEASE COME HAVE DINNER THEN. PLEASE BRING TSUMUGI ALONG AS WELL!

ピンポーン!

YEAR 1, CLASS A
KOTORI IIDA

That was quick...

Excuse me...

There it is.

...An urgent job came up...

In the afternoon, but

She was here

...Where's your mother?

ピンポーン!

Whoa.

To Mr Inuzuka.

I am Kotori's mother. I'm very happy and grateful to you for taking care of my daughter the other day. Please feel free to use our kitchen. I apologize for not being available since an urgent job had come up, but please take care of my daughter.

Megumi Iida

It's true! Here's a letter from her!

I even had her stamp it, too!

It's a hand-me-down present for you!

...I mean, we have all the ingredients here, so...

Could you at least stay for dinner...?

It's for Tsumugi, she said~!

DADDY, LOOK, LOOK!

!!

That's not the problem!

...Did you want it stamped with blood instead?

...

...Today's special, okay?

Okay!

No worries.

I had her write us a recipe.

I believe the plan was to have a hamburger steak made by your mother, but...

How should we get started?

Now then,

HAMBURGER

Easily make

Number 1

The onions should be finely chopped

// CHOP CHOP //

into little pieces

You'll start crying

Cook until browned

WOOOOOW

Soft

Ah!

Please show me.

Let's see what we have here

Once we look at this....

So she made it child-friendly...

...I told her a small child would be here,

A picture book?

At the very least, we want to make hamburger steak.

That's Tsumugi's request, right?

Mr. Inuzuka really is a light eater...

Oh wow

MENU

- Rice
- Miso Soup (Pork Miso Soup)
- Hamburger steak with fried egg on top
- Vegetable Salad
- Fried Pickle Dressing Potato

Really!?

I don't think we'll be able to eat all of this afterwards...

Menu of everyone's requests

EH?

I'll handle the soup.

Okay, I'll leave the main part to you.

Now that's settled, let's get started on making pork miso soup!!

...Were potatoes supposed to be put in, too?

...Do we really put all of those in?

I'm the type of person that's gotta put in a lot of meat and veggies~!

When it's winter we use taros

My family puts them in!

Yes!

Snow pea

Fried tofu

White radish

Pork mince

Onion

The steak will get cold.

We'll leave the steak for later! We should start with the soup first!

The hamburger steak

Okay!

Mr. Inuzuka, please wash your hands and cut the veggies!

Potatoe

Carrots

Burdock

Green onion

Cat's paw.

Cat's paw!

Ummm,

I guess I should start chopping the white radish first?

I'm starting to feel grateful for the illustrations now.

ぱ～し

...For me...?

Yeah

It's a present for you.

ドスッ

ドスッ

しくし

Um.

Yes?

Huh?

Ohh...

しくし

...Why are you sitting there?

Mr. Inuzuka, it'd be better if you cut the radish into bigger pieces.

Oh...?

Tasting?

Otherwise, they won't absorb the flavors very well.

My upper arm's already shaking...

It's going to be dark out if we don't do this together...

Ahhh, about that...

I'll be doing the tasting.

So,

You also can't cook, right?

Supposedly.

Let's do the chopping together.

I'm

Just doing the testing, so...

I—

Okay...

That's fine then...

.....

...Was I too blunt?

This okay?

...How about you?

Ripping the konjac is fun, you know.

OK!!

Do you want to help, Tsumugi?

The konjac should be shredded to small pieces for parboiling...

Konjac

...

Like this?

ふぃ〜

Tsumugi, do it like this.

I'm not very good at this either,

But you don't have to be embarrassed when you can't do something.

Actually...

I'm

Afraid of kitchen knives...

A long time ago,

I received a very deep cut, so,

I'm really scared of sharp objects...

I'm sorry.

Ah, so that's how it is...

Could it be that you wanted someone to use the kitchen knife for you?

Uuuuggggh

...

That's right.

I mean, you seemed to be having problems, I like eating, and I can do the tasting too,

So I was like, "Wow, what a great idea...!"

If I could do everything by myself...

I'm sure I could at least help my mother since she's so busy,

But it's still hard for me to handle...

Now that I understand what your objective is, I feel much better now.

...?

Ah

No

I'm sorry I tried to use you

And kept quiet about it...

I'm not confident that I can cook delicious food for Tsumugi by myself,

See.

You're right that I'm in a bit of a bind right now.

Interest...

So...in a way we're here for our own interest

but like how you don't want this shop to close

When Tsumugi and I found your store still open that night.

But it was a huge relief

IT'S A RABBIT!

Yes, and that's to grant Tsumugi's wishes.

Oh yeah.

There's a cat, too~

Meow

Ah

We're supposed to parboil that...

Can I eat it like this?

IS THIS OKAY!?

WOW! WHAT IS THIS!?

DADDY, MAKE THEM SMALLER~

You got it.

NNGGGH.... THE CARROTS...!

Maybe it's still a little too hard?

Let's blanch the meat.

The meat?

...Supposedly.

I'll make the taste more pronounced.

We have to boil the water first, right?

Kotori Iida.

Eh?

It's your turn now.

Are really stiff from all this cooking...

Haha

My shoulders...

Phew

んんん……

Hey, what are you doing!?

AND TSUMUGI'S THE MENU MAKER!

DADDY'S THE CUTTER,

KOTORI'S THE TASTER,

C'mon, c'mon,

BRING THE TAPE OVER!

I'm extremely bad when it comes to seasoning...

Also,

Please handle the tasting as well.

Sure, no problem!

Is that okay? I'll take the tape off

When we head home...

...
Sure...

Could I have you help me

For Tsumugi as well?

Heavy flavors, light flavors.

People's preferences can vary.

It's fine to remember set amounts to add for the flavor,

But I like adding the flavors little by little until it's just right.

...

It looks like you remember your mother's delicious flavors, huh...

This is the amount I usually like!

Hehe

What do you think?

...It's delici-ous.

The shooup

Phew

Is sho goood~

Wha!

Mr. Inuzuka!?

Okay...

Sorry,

I'm just insanely happy.

Isn't it just delicious how it melts in your mouth~? We use taros in winter though! Yams and sweet potatos are good, too!

Chew

...The potatoes are very good...

This is Tsumugi's!

POCHACHO SHOO HOT~

FUUUU

Make sure to blow on it.

But we still couldn't make the hamburger steak in the end...

...We went all out,

I'm glad the rice finished on time at least...

...I'm sorry...

Sweet and yummy

Haaaa

But just see how wonder-ful

The rice and the pork miso go together...

I can't wait for next time!

...Good thinking!

Ehe—

HAMBURGER STEAK, OMU-RICE, AND MEATBALLS MIGHT BE GOOD!

LEAVE THE HAM-BURGER STEAK FOR NEXT TIME!

We'll be going home at 8 PM.

I need to put Tsumugi in bed.

...

KOTORI TOO!!

...

I'm...

Okay...

So we'll be in your care then.

There are a lot of other things I'd like to make,

But we'll leave that for next time...

...It's a little hectic, but Tsumugi and I

Really enjoy making food with you here.

Eh...

Eh?

...Th—

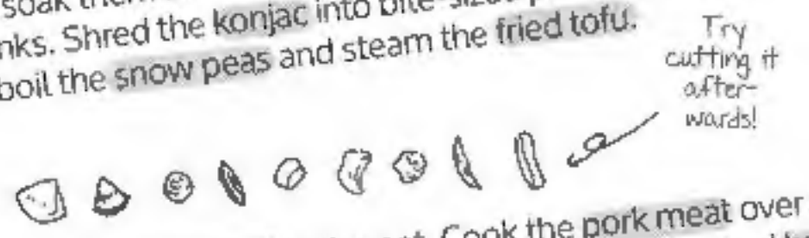
Thank you very much!

PORK MISO SOUP

☆ Ingredients ☆ 3-4 servings

7 cm white raddish
1/2 carrot
1/2 green onion
1/3 burdock root
1 potato
1/2 block of konjac
9 leaves of snow peas
1 block of fried tofu
1 tbs of sesame oil
800 ml dashi
4 tbl of miso
150 g Pork belly (brisket)

1. Cut the white raddish and carrots into pieces and cut the green onions into 1 cm thick pieces. Cut the burdock into thin slanted pieces and soak them in water. Cut the potatos and pork meat into bite-sized chunks. Shred the konjac into bite-sized pieces and parboil them. Parboil the snow peas and steam the fried tofu.



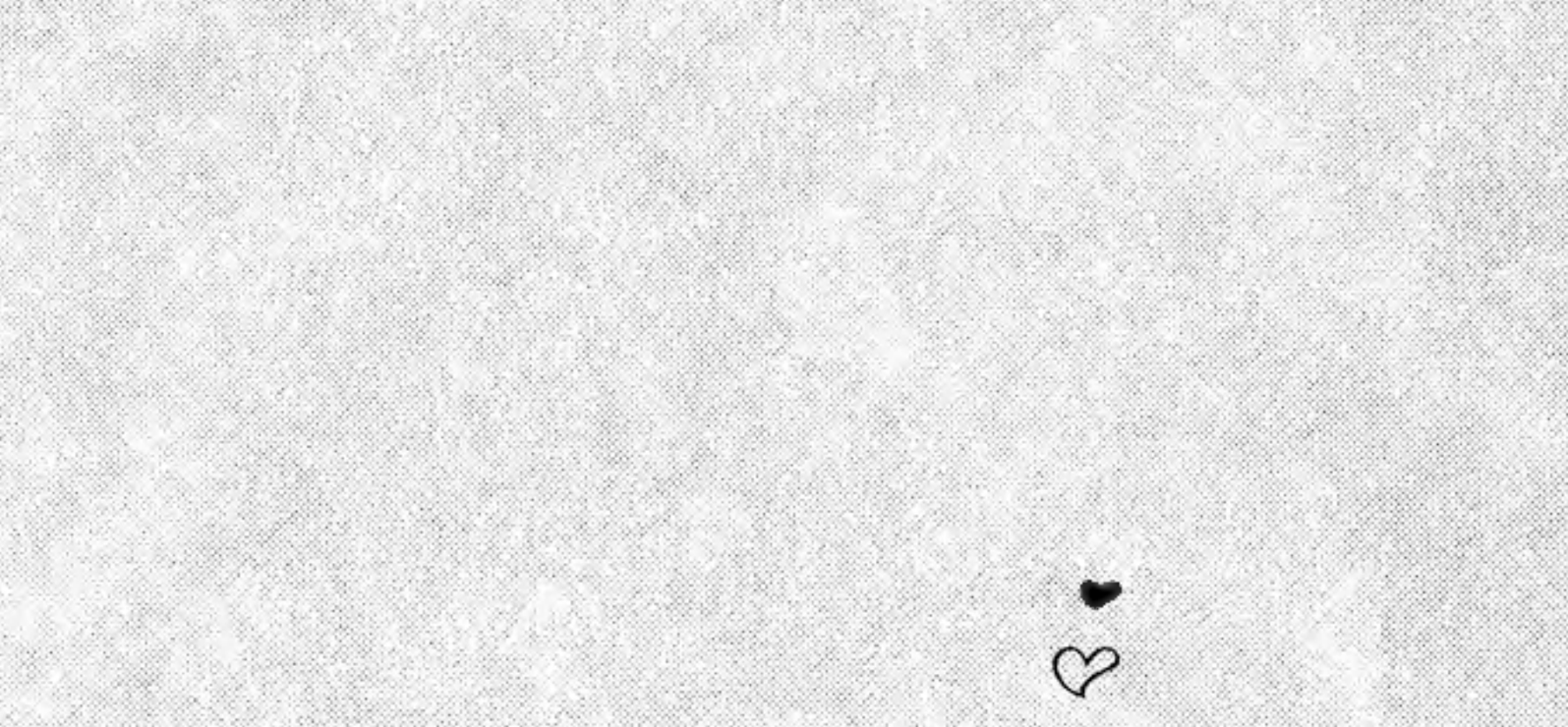
2. Spread the sesame oil in the pot. Cook the pork meat over medium heat. Add in the carrots, burdock, raddish, potatoes, and konjac one by one and cook them. When the potatoes become translucent, add in the dashi sauce.

POINT

You can boil it without frying them! It'll give it a light flavor.

3. Once it starts boiling, remove the lid and simmer over low heat for 7-8 minutes and then add the green onions and fried tofu.

4. Once the ingredients soften, add in the miso and let it dissolve. After letting it cook for a moment, stop the heat and sprinkle with the peas.


Is that good?
Third...!?
For your third serving, you should definitely have to eat the rice and soup together!